

# Transforming India Food Safety & Nutrition System

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“FSSAI is continuously evolving across the value chain and the core work on various regulatory reforms is underway. The revised FSS (Licensing & Registration) Regulations will simplify the process of application and renewal with reduced time and effort. FSSAI is also releasing new Regulations to facilitate and speed up import clearances with new provisions where pre-packaged food items can be moved out of ports provisionally, pending test reports. To strengthen food testing, FSSAI has approved 30 rapid food testing kits/devices to ensure faster, better and cheaper real-time testing of food even at the field level, thus assuring quality of food. These recent developments ensure ease of doing business, while raising the bar for food safety in the country as we move forward.”- **Mr Arun Singh, CEO FSSAI**



## Editors Note:

I am delighted to announce that FSSAI has launched the Eat Right Challenge - a competition among districts and cities to recognize their efforts in adopting and scaling up various initiatives under the Eat Right India (ERI) movement. Heads of Municipal Bodies, Districts and Food Safety Commissioners were invited to take up the Eat Right Challenge and enrol themselves at the Portal (<https://fssai.gov.in/EatRightChallenge>) by 31st July 2020. Such large scale efforts are envisaged to function as a powerful tool for compliance to food safety and hygiene through a series of regulatory activities as defined in the FSS Act 2006 along with large scale social and behavioral change communication targeting masses.... P3

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## EDITOR NOTE

Dear Readers,

FSSAI is continuously evolving across the value chain from making standards to developing quality assurance and testing infrastructure; capacity building of human resources; strengthening our compliance and surveillance efforts; enabling support to FBOs and awareness generation to the public through the Eat Right India initiative.

The core work on various regulatory reforms is underway. IT-enabled e-services are being developed for improvement in existing portals of licensing & registration, imports and testing mechanism by making them more user-friendly for food businesses. For 'Ease of doing Business', simplification in the processing of applications for licensing and registration is being carried out. FSSAI is also releasing new Regulations to facilitate and speed up import clearances. To strengthen food testing, FSSAI has approved 30 rapid food testing kits/devices to ensure faster, better and cheaper real-time testing of food even at the field level, thus assuring quality of food. These recent developments support ease of doing business, while raising the bar for food safety in the country. FSSAI is also focusing on periodic risk-based inspections, third-party audits and focused checks to ensure safety and quality of food products available in the market to earn the trust of consumers.

FSSAI has launched the Eat Right Challenge - a competition among districts and cities to recognize their efforts in adopting and scaling up various initiatives under the Eat Right India (ERI) movement. Heads of Municipal Bodies, Districts and Food Safety Commissioners were invited to take up the Eat Right Challenge and enrol themselves at the Portal (<https://fssai.gov.in/EatRightChallenge>) by 31st July 2020. Such large scale efforts are envisaged to function as a powerful tool for compliance to food safety and hygiene through a series of regulatory activities as defined in the FSS Act 2006 along with large scale social and behavioral change communication targeting masses.

For large scale adoption, I would also urge corporates to support this activity by leveraging their Corporate Social Responsibility (CSR) funds in these cities and/or districts for scaling up various initiatives under the Eat Right India (ERI) movement.

On behalf of FSSAI, I thank you, our patrons and supporters. Please do go through this issue to know more about our key activities and keep sharing your valuable suggestions.

Hope you enjoy reading this issue!

Warmly,

Inoshi Sharma, Director SBCD  
Food Safety & Standards Authority of India  
[directorfssai@gmail.com](mailto:directorfssai@gmail.com)

## **I. Core Regulatory Functions**

### *I.1 Science & Standards:*

#### **I.1.1 Amendment in Honey Standards:**

FSSAI issued a direction dated 1<sup>st</sup> July, 2020 for operationalization of draft Food Safety and Standards (Food Products and Food Additives) Regulations, 2019 on with respect to revision of standards of Honey i.e, pollen count and deletion of parameters viz., specific marker for Rice Syrup (SMR), Trace marker for Rice Syrup (TMR) and Foreign oligosaccharides.

More details are available at

[https://www.fssai.gov.in/upload/advisories/2020/07/5efdda224e4d2Direction\\_FSS\\_Operationalization\\_FPS\\_FA\\_02\\_07\\_2020.pdf](https://www.fssai.gov.in/upload/advisories/2020/07/5efdda224e4d2Direction_FSS_Operationalization_FPS_FA_02_07_2020.pdf)

#### **I.1.2 Methods of analysis of Fortificants and Formulated Supplements for Children:**

The Scientific Panel of Method of Sampling and analysis, Scientific Committee and Food Authority has approved the method of analysis in an order issued dated 13<sup>th</sup> July 2020 for:

- 1) Pyridoxin, Folic Acid and Zinc as Fortificants added in Atta Maida and Rice and
- 2) Formulated Supplements for Children

The details of method of analysis approved are available at:

[https://www.fssai.gov.in/upload/advisories/2020/07/5f0d3a2a4132bOrder\\_Methods\\_Analysis\\_Fortificants\\_Food\\_13\\_07\\_2020.pdf](https://www.fssai.gov.in/upload/advisories/2020/07/5f0d3a2a4132bOrder_Methods_Analysis_Fortificants_Food_13_07_2020.pdf)

### *I.2 Compliance & Enforcement:*

#### **I.2.1 SOP for reactivation of rejected applications of license and registration**

FSSAI has issued a Standard Operating System (SOP) for reactivation of rejected applications of Central License, State License and Registration in a letter issued to the Commissioners of Food Safety of States/UTs dated 07<sup>th</sup> July 2020 that also includes modification of user profile, log in credentials by email Id and Mobile number.

More details are available at:

[https://www.fssai.gov.in/upload/advisories/2020/07/5f0431c7922e6Letter\\_SOP\\_Reactivation\\_Rejected\\_Applications\\_07\\_07\\_2020.pdf](https://www.fssai.gov.in/upload/advisories/2020/07/5f0431c7922e6Letter_SOP_Reactivation_Rejected_Applications_07_07_2020.pdf)

## **I.2.2 Surveillance on use of prohibited Para Amino Benzoic Acid (PABA) in health supplements/ nutraceutical products**

In a letter issued to the Commissioners of Food Safety of States/UTs dated 16<sup>th</sup> July 2020, FSSAI has directed all the Food commissioners of State and UT's to conduct surveillance and enforcement to prohibit sale of Health Supplement and nutraceutical products containing PABA (Para Amino Benzoic Acid) a banned ingredient. PABA (Para Amino Benzoic Acid) has been banned in the products covered under Nutraceuticals due to some safety concerns. However, it has been noticed that several health supplements and nutraceutical products are still being sold in the market as well as on e-commerce platforms and therefore, all the manufacturers and sellers are directed to withdraw such products immediately from the market.

More details are available at:

[https://www.fssai.gov.in/upload/advisories/2020/07/5f1035178000aLetter\\_Surveillance\\_Enforcement\\_Sell\\_HealthSuppliments\\_16\\_07\\_2020.pdf](https://www.fssai.gov.in/upload/advisories/2020/07/5f1035178000aLetter_Surveillance_Enforcement_Sell_HealthSuppliments_16_07_2020.pdf)

## **I.2.3 Extension of timeline**

### **1. For compliance regarding commercial feed/ feed materials**

An order was issued dated 24<sup>th</sup> July 2020 regarding extension of timelines for compliance of the commercial feeds/feed materials intended for meat and milk producing animals with Bureau of Indian Standards (BIS) specifications for Compounded feeds for Cattle with subject to BIS certification mark on the product label with respect to current COVID-19 pandemic and subsequent lockdown orders/ restrictions issued by the Central/State Governments.

More details are available at:

[https://www.fssai.gov.in/upload/advisories/2020/07/5f1ac7fdd2a2bExtension\\_TimeLine\\_Feeds\\_24\\_07\\_2020.pdf](https://www.fssai.gov.in/upload/advisories/2020/07/5f1ac7fdd2a2bExtension_TimeLine_Feeds_24_07_2020.pdf)

### **2. Regarding display of "Date of Manufacturing" and "Best before Date"**

Due to COVID-19 pandemic, an order was issued to give an extension to the date of enforcement for display of "Date of Manufacturing" and "Best before Date" in case of non-packaged/loose sweets in the container/tray at the outlets for sale from 01<sup>st</sup> Aug 2020 to 01<sup>st</sup> October 2020. More details are available at:

[https://www.fssai.gov.in/upload/advisories/2020/07/5f1ab35b4dfe4Order\\_Date\\_Sweets\\_24\\_07\\_2020.pdf](https://www.fssai.gov.in/upload/advisories/2020/07/5f1ab35b4dfe4Order_Date_Sweets_24_07_2020.pdf)

## ***I.3 Quality Assurance:***

### I.3.1 Capacity Building:

Due to nation-wide lockdown Total 30 online training programs have been organized in which all the laboratory personnel of State/UTs and FSSAI Notified laboratories, Food Business Operators, Consumers, etc., were allowed to participate. Total 52,403 participants attended these online training programs.

Further, FSSAI has also started live training session (practical session) for all the laboratory personnel of State/UTs, FSSAI Notified laboratories and other laboratories. Three live training sessions have been conducted during the month of July, 2020 with 438 participants.

### I.3.2 Notification of Food Testing Laboratories:

One food testing laboratory has been approved by FSSAI. This has **raised the total number of FSSAI notified food testing laboratories from 187 to 188.**

## **II. Transforming Food Environment**

### **II.1 Training & Capacity Building**

#### II.1.1. COVID-19 Trainings

1. Under FoSTaC, 92 trainings have been conducted for Food Safety Supervisors using digital platforms like gototraining, webex, zoom, jiomeetpro etc. in which 3,867 people are trained and assessed online.
2. Trainees are being trained on COVID- 19 Preventive guidelines along with the FoSTaC courses.
3. 2 hours COVID-19 Training is also being conducted by the Training Partners using online platforms for training/meeting. In July, 176 trainings have been conducted and 13,281 people are trained on COVID

#### II.1.2. CHIFSS-FSSAI

Knowledge Series of online trainings specifically in the area of “Sampling for Microbiological testing: Meat and Poultry” Processing (For Food Safety Officers and Food Business Operators) PAN India in partnership with ITC-FSAN-ICMSF and FSSAI. In its continued efforts of Capability harnessing during these unusual times of Covid 19, CHIFSS developed a Knowledge Series of online trainings specifically in the area of “Sampling for Microbiological testing: Meat and Poultry” for PAN India in partnership with ITC-FSAN-ICMSF and FSSAI. The feedback on the program has been extremely positive in terms of its application in the industry. CHIFSS has successfully conducted 5 Online training sessions till now covering 2 Regions, training 120 Industry professional (15 Meat and Poultry Industry) and approx. 480



Food Safety Officers. These participants have been certified by ITCFSAN-ICMSF -CHIFSS based on qualifying exam. The feedback on the program has been extremely positive in terms of its application in the industry.

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- 29th April 2020, FBOs Western Region
- 2nd May 2020, FDA Maharashtra
- 27th June 2020, FDA Kerala
- 30th June 2020, FBOs Southern Region
- 18th July FDA Tamilnadu, Puducherry and Lakshadweep



### **III Mass Mobilization**

#### **III.1 Campaigns**

##### **III.1.1 Launch of the Eat Right Challenge**

The Eat Right Challenge is an annual competition among districts and cities to recognize their efforts in adopting and scaling up various initiatives under the Eat Right India (ERI) movement. Further, it is meant to motivate States/UTs to improve their performance and encourage others to join various initiative under the ERI. Heads of Municipal Bodies, Districts and Food Safety Commissioners are invited to take up Eat Right Challenge to ensure safe and healthy food for all with following eligibility criteria and by get their registration done through Eat Right Challenge Portal by 31<sup>st</sup> July 2020.



- All districts of the country. If a district has a city of population over 5 lakhs, it can register as a district.
- Cities (with more than 1 district) and a population of over 5 lakhs. For North East and Hill Stations, cities with a population of over 2 lakhs can register.
- Only 150 cities and districts that register on a first-cum-first-service basis will be eligible for the challenge.

More details are available at:  
<https://fssai.gov.in/EatRightChallenge/aboutChallenge>

### III.1.2 Awareness drive through social Media:

**“Let’s spread facts, not fear about #COVID19”**

FSSAI is constantly uploading Food Safety related posters and videos both in English and Hindi languages through social media platforms for generating awareness among citizens every month under awareness drive “Let’s spread facts, not fear about COVID19”.

*Awareness posters uploaded in month of June, 2020*





## III.2 Webinars

### III.2.1 Webinar on Eat Right Challenge

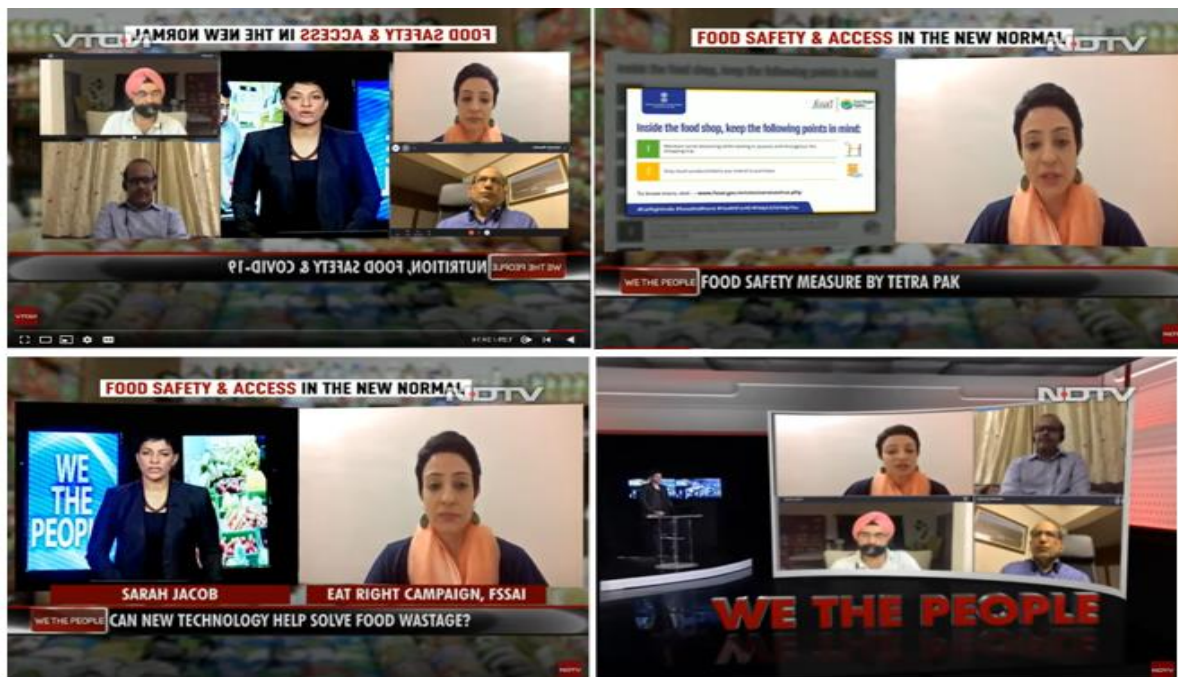
A webinar was organized dated 11<sup>th</sup> July 2020 with Southern Regional office to brief them about the Eat Right Challenge – a competition recently launched by FSSAI amongst districts and cities to recognize their efforts in adopting and scaling up various initiatives under the Eat Right India Movement.



### III.2.1 Webinar on Food Safety & Access in the new normal

FSSAI had participated in a recent discussion organized by NDTV Channel with Ms. Sarah Jacob. The COVID-19 pandemic has created concerns about food safety in affected countries. It has also brought to the forefront the need for access to safe and hygienic food. As people stock up food in their homes, packaging material has been put under the spotlight. The panel discussion had put forth issues in this regard and how this shift in consumer habits mean for the packaged and processed food industry?

More details are available at <https://www.youtube.com/watch?v=71yMWMiTKM>



# **Issues in Details**

## **“HOW TO CLEAN FRUITS AND VEGETABLES TO PREVENT COVID-19? KNOW WHAT FSSAI GUIDELINES SAY”**

By India TV Lifestyle Desk | New Delhi | June 30, 2020

Amid the coronavirus scare, it is important to clean fruits and vegetables to prevent infection. Know the right way of cleaning fruits and vegetables with FSSAI guidelines.

During COVID-19, buying fruits and vegetables from your nearest vendor has become a major cause of concern. Why? Well, because we need vegetables and fruits every day or at least every alternate day and hence, cleaning them and that too properly is a big task. Although most of the vegetables are cooked before consumption, yet cleanliness and hygiene while putting them into use should be taken care of. The Food Safety and Standards Authority of India (FSSAI) has shared a few guidelines which you can follow to keep fruits and vegetables safe and clean.

- Keep fruits and vegetables inside the packet or bag in which you bought it from the vendor.
- Keep the packet in an isolated place for some time before bringing it into use.
- Use lukewarm water to wash your fruits and vegetables. If necessary, use a single drop of 50ppm chlorine in a tub of warm water. You can dip vegetables in the tub.
- Then clean the vegetables with drinking water to make it fit for consumption.
- Do not use disinfecting sprays, cleaning wipes or soap on farm produce. It is advisable to use only fresh water in the cleaning process.
- There is no need to store vegetables and fruits in the freezer. Vegetables that may get spoiled should be stored in the refrigerator, otherwise, keep them at room temperature in baskets or racks.
- Also, find FSSAI's tips to maintain hygiene and sanitation while shopping for food and eating right.

"The e-handbook on "Eating Right during #COVID19" for citizens highlights safe food practices to be followed to avoid the spread of the virus & safeguard health through adequate nutrition," the FSSAI said in another tweet.

## **“FSSAI ASKS STATE AUTHORITIES TO UP SURVEILLANCE ON USE OF STAPLED TEA BAGS”**

By Ashwani Maindola | New Delhi | July 04, 2020

The Food Safety and Standards Authority of India (FSSAI) has directed the state food authorities to enhance surveillance on use of stapled tea bags.

FSSAI says that taking cognizance of risk to public safety in the wake of any loose staple pin being consumed inadvertently with tea causing serious health hazard, it had in July 2017 issued direction to discontinue manufacturing, storage, distribution, sale and import of stapled tea bags which came into force on January 2018.

However, based on representation received from industries and food business operators, seeking extension for compliance with the direction, implementation of the order was extended upto June 30, 2019.

Also in January 2019, FSSAI decided to look into the application for further extension of the order on case to case basis beyond June 30, 2019, and 16 manufacturers of tea bags were allowed to manufacture tea bags with staple pins up to December 31, 2021, while allowing sale of such stapled tea bags in the domestic market until December 31, 2023.

“The decision was taken based on the roadmap received from the manufacturers of stapled tea bags for complete switchover to stapleless tea bags,” says a senior official with the FSSAI.

However, FSSAI says that it was noticed that a number of FBOs manufacturing stapled tea bags have either not yet sought extension of time for compliance or not responded to the further queries raised by the FSSAI with regards to their proposal for migration from stapled teabags to stapleless tea bags.

Hence, “The commissioner of food safety of states and UTs and Central licensing authorities are requested to carry out surveillance on manufacture and import of stapled tea bags in their respective area of jurisdiction. And communicate the action taken report to FSSAI,” says the order.

## **“FSSAI PRESCRIBES NEW LABELLING RULES FOR HONEY”**

By Ashwani Maindola| New Delhi | July 07, 2020

The Food Safety and Standards Authority of India has issued a notice for operationalisation of draft, Food Safety and Standards, Food Products Standards and Food Additives – Amendment Regulations 2020 with respect to the revision of the standards for honey.

The amendment states that under the FSS –Food Product and Food Additive –Regulations 2011, in regulations 2.8 relating to sweetening agents including honey, in the sub regulations 2.8.3 related to honey and its product, definitions were added for Blossom Honey or Nectar Honey as the honey which comes from nectars of plant and Honeydew

Honey as the honey which comes mainly from excretion of plant sucking insects- (hemiptera) on the living parts of plants or secretion of living parts of plant. Amongst other the amendment seeks to prescribe new labelling norms for honey. According to the amendment, the honey shall be labelled as –

A. Honeydew Honey

B. Blend of Honeydew Honey and Blossom Honey

C. CarviaCallosa Honey, if the honey is derived from the flower of carviacallosa plant which is described as thixotropic and is gel like, extremely viscous when standing still and turns into liquid when agitated or stirred.

Further, if the honey is obtained by pressing broodless combs, the honey shall be labelled as ‘Pressed Honey’. Also, honey may be labelled according to the floral or plant source like monofloral or multi floral honey based on the total pollen content. Citing the adulteration in honey amongst other trading issues, FSSAI has stated that the decision was taken to operationalise these regulations which will also supersede the previous directions for honey standards and testing methods related to honey. According to the FSSAI the amendment regulations in this regard and also including some other revisions of the standards of honey are in the process of being notified.



Since, the finalisation of these regulations are likely to take some time, and meanwhile to address the trade issues particularly on adulteration, it has been decided to operationalise these amendment regulations with immediate effect. The amendment also prescribes 17 parameters under item (V) of the said regulations like specific gravity, moisture percent by mass foreign oligosaccharides, electrical conductivity etc., used for testing of honey for its purity. However this provision related to item -V, shall come into force after six months

## THE HINDU BusinessLine

### **“FSSAI TO SCALE UP ‘EAT RIGHT CAMPUS’ PROGRAMME OVER NEXT TWO YEARS”**

By Meenakshi Verma Ambwani | New Delhi | July 16, 2020

The Food Safety and Standards Authority of India (FSSAI) is gearing up to scale up its ‘Eat Right Campus’ programme over the next two years, with the aim of promoting healthy and safe food across educational institutes, corporate offices, hospitals and government offices.



Eat Right Campus certificates are given to corporate offices and educational institutes after conducting third-party audits to check if they meet the parameters of the programme. The parameters include food safety measures, steps to ensure provision of healthy and environmentally sustainable food, and building awareness among the individuals in the campus to make the right food choices

So far 28 Eat Right Campus certificates have been awarded to educational institutes and corporate campuses, and 30 additional certificates are in the pipeline, according to FSSAI.

Responding to BusinessLine queries, FSSAI CEO Arun Singhal said: “In the next two years, we plan to scale up the initiative in a big way across the country. FSSAI is engaging various institutions of national importance, government colleges, universities, IITs, IIMs, hospitals, and Central government ministries, to enrol them into the programme.

“Additionally, FSSAI is working with industry associations such as CII (Confederation of Indian Industry), FICCI (Federation of Indian Chambers of Commerce and Industry), ASSOCHAM (Associated Chambers of Commerce and Industry of India) and NASSCOM (National Association of Software and Service Companies) to enrol most of the bigger campuses, to begin with, and reach out to other corporates as we move forward. Finally, States will further engage with local campuses for enrolment. Therefore, we expect this initiative to grow exponentially in the coming years.”

Singhal said the food available in campuses should be safe and healthy, given that diet-related diseases such as obesity, diabetes, high blood pressure and heart diseases are rising at an alarming rate.

So far, educational institutes such as IIT-Roorkee, IIT-Gandhinagar, IIM-Ahmedabad, Lal Bahadur Shastri National Academy of Administration (Mussoorie) and Nirma University (Ahmedabad) have bagged the certificate. Corporate offices and campuses of players such as Marico (Mumbai), Wipro (Bengaluru), Mercedes-Benz India (Pune), ITC (Mysuru), HCL (Noida), Genpact (Gurugram), Hyundai Motor India (Kancheepuram) and Nestle India (Goa) have also got Eat Right Campus certificates.

Once enrolled in the programme, a campus or office premise undergoes a self-assessment or third-party audit by an FSSAI-empanelled agency, to identify gaps and areas of improvement based on a check-list. The campus administration is then given some time to address the gaps which may include training of food safety supervisors and on safe food practices.

Once these improvements are made, the campus undergoes a third-party audit and is given a rating on a five-star scale. If a campus scores three or more stars, it is certified as an Eat Right Campus, and the certification is valid for two years.

## **“VEGETARIANS REJOICE! THESE PLANT-BASED FOODS ARE RICH IN IRON AND CALCIUM, AS PER FSSAI”**

By Aditi Ahuja | New Delhi | July 21, 2020

According to FSSAI, plant-based foods can also be rich in micronutrients, including Calcium and Iron. Take a look at what they suggested.

The world is increasingly turning to plant-based diets due to the concerns around food safety post the Coronavirus pandemic. These vegetarian foods are not just highly nutritious and beneficial for health, but also help in reducing the carbon footprint and minimising the negative environmental impact of each individual. Critics often express their concerns about how these foods may not contain some of the essential nutrients such as minerals, which are vital for maintenance of proper body function. However, a recent series of tweets by Food Safety and Standards Authority of India (FSSAI) busts this myth.

According to FSSAI, plant-based foods can also be rich in micronutrients, including Calcium and Iron. The food safety organisation has shared a list of five Calcium and Iron-rich foods that are solely plant-based. They took to Twitter to write about these vital nutrients that are a must for keeping the body healthy and fit.

Iron is a nutrient that helps us beat fatigue and helps transport oxygen to all the parts of the body. Plant-Based foods that are rich in iron like lentils, which can provide up to 37% of the daily iron RDA. Green leafy vegetables such as spinach, Kale and many others are also a must-have for vegetarians. Nuts and raisins include good quantities of iron in them. There are special fortified rice and whole wheat flours also available in the market which contain significant amounts of iron in them.

Similarly, calcium is a vital component of every meal that helps maintain strong bones and teeth. A few plant-based foods that contain a good amount of calcium include Phalsa (or *Grewia Asiatica*), which is enriched with iron too. Soyabean is also a great food that naturally contains both iron and calcium. Horse Gram or Madras Gram is also a protein-rich lentil which contains generous quantities of calcium. Leafy greens such as amaranth and mustard leaves are also enriched with the goodness of calcium that strengthens the body from within.

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So, shun the baseless myths that one cannot get iron or calcium from vegetarian sources. Try incorporating these FSSAI-suggested foods in your diet for a healthier mind, body and heart!



# Outlook

## **“DEADLINE TO DISPLAY "BEST BEFORE", MFG DATE FOR LOOSE SWEETS EXTENDED TILL OCT 1: FSSAI”**

New Delhi | July 24, 2020

New Delhi, Jul 24 (PTI) Food safety regulator FSSAI on Friday extended by two months till October 1 the deadline for traditional sweet makers to display the "best before" and manufacturing date of non-packaged sweets.

The Food Safety and Standards Authority of India (FSSAI) had issued an order in this regard in February and later extended the deadline till August 1.

"In view of disruption and lockdown due to COVID-19 pandemic and representation received from sweets association and stakeholders, it has been decided to give a final extension to the date of enforcement for display of "Date of manufacturing" and "Best before use" from August 1 to October 1, 2020," the FSSAI said.

During this period, sweets associations are advised to sensitise and build capacity of their members to implement the order from October 1, it added

*Interviews*

# ThePrint

## “GREATER QUALITY CHECKS SOON ON MILK, EDIBLE OIL, HONEY, MEAT & POULTRY, SAYS FSSAI NEW CEO”

By Himani Chandna | New Delhi | July 24, 2020

**IAS officer Arun Singhal details the new ways of testing and new regulations at the food regulator, and the reforms that are already underway.**



FSSAI CEO Arun Singhal | By special arrangement

**New Delhi:** The Narendra Modi government plans to increase the quality checks on milk, edible oil, honey, meat and poultry through the country’s apex food regulator, Food Safety and Standards Authority of India (FSSAI), according to the body’s new CEO, Arun Singhal.

Singhal, a 1987 batch IAS officer of the Uttar Pradesh cadre, was appointed to the FSSAI in May as part of a bureaucratic reshuffle by the Modi government, having earlier served as special secretary in the Ministry of Health and Family Welfare. The FSSAI falls within the ambit of the same ministry.

In his first interview since his appointment, Singhal told ThePrint that apart from checks, FSSAI will identify more food products that are susceptible to adulteration, and identify the hotspots where this adulteration takes place.

“Five food products which are susceptible to adulteration are now under the strict vigilance of the FSSAI. These products are milk, edible oil, honey, meat and poultry. More products will be added to the high-risk food items,” said Singhal.

“We will increase the scope of market surveillance to identify hot-spot areas of adulteration and conduct national-level surveys for milk, vegetable oils and all other high risk commodities,” he said, adding that the timeline for these surveys has not yet been decided.

### **New ways of testing, new regulations**

Singhal said the FSSAI is focusing on periodic inspections and third-party audits, and conducting focussed checks to ensure safety and quality of food products available in the market.

“We have approved 30 rapid food testing kits and devices to ensure faster, better and cheaper real-time testing of food at the field level. With this, samples will not be required to be sent to the laboratories every time for testing,” he said.

Also, to increase the access of imported food items in India, FSSAI is set to come out with new regulations for imported food products. Pre-packaged food — such as frozen food, which is packed in a box, can or any other container — is a focus area.

“Under the new provisions, pre-packaged food items can be moved out of ports provisionally, pending test reports. Many more labelling defects can be rectified at the ports, and earlier delays in sampling would be significantly brought down. All these changes would help to facilitate imports,” Singhal said.

### **Regulatory reforms underway**

Singhal also said core work on various regulatory reforms is underway. For example, on ‘ease of doing business’, the FSSAI is simplifying the processing of applications for licencing and registration.

“IT-enabled e-services are being developed for improvement in existing portals of licencing and registration, imports and testing mechanisms by making them more user-friendly for food businesses. To build the culture of self-compliance, FSSAI has created an online ecosystem for training of food handlers,” the IAS officer said.

**The FSSAI is also in the process of strengthening its import clearance system.**

“The idea is to ensure efficient and effective import control, post clearance surveillance, robust monitoring and simultaneously reducing the transaction time, cost and physical interface with importers,” Singhal said.

The FSSAI also plans to focus on improving infrastructure, including “strengthening of food testing laboratories, development of new National Food Laboratories (NFLs) at Chennai and Mumbai, along with investment in training and capacity building of lab personnel and field staff”, he added.

# THE ECONOMIC TIMES

## “FIGHTING CORONAVIRUS: FOODS CLAIMING TO BOOST IMMUNITY UNDER FSSAI LENS”

By Teena Thacker & Ratna Bhushan | Monday, July 27, 2020

*Synopsis: The Food Safety and Standards Authority of India (FSSAI) is looking into the veracity of claims by makers of such products and will take action accordingly, CEO Arun Singhal told ET.*

New Delhi: Authorities are continuing to crack down on so-called immunity boosting products that have flooded the market ever since the Covid-19 outbreak as medical experts warned people not to believe claims that they provide full protection against the virus

While the clampdown started in March, India’s food regulator has started tightening rules on more recent products brandishing the immunity mantra — whether it’s corona fighter khakhra, haldi and chyawanprash flavoured ice-creams, immuno bread or even biryani.

The Food Safety and Standards Authority of India (FSSAI) is looking into the veracity of claims by makers of such products and will take action accordingly, CEO Arun Singhal told ET

The Advertising Standards Council of India (ASCI) is working with the government to ensure that ads with misleading claims of Covid protection are withdrawn.

Already under the scanner is chyawanprash ice cream launched by a south Indian company.

The ASCI is working with the ministry of ayush and has directed companies to withdraw products. Among them is Modern Foods. It asked Siyaram Textiles and Arihant Mattress to withdraw their anti-virus claims.

Last week, Modern Foods pulled its immuno bread. Nevertheless, restaurant chain Biryani Blues still showcases its ‘immunity booster’ supermeals on its website and on social media. Biryani Blues co-founder Raymond Andrews said, “Biryani contains turmeric and certain spices which are known to be natural immunity boosters. We are highlighting that in our communication and there are no other unsubstantiated claims.” An ASCI spokesperson said the regulator picked over 50 ads for products claiming Covid-19 cures in April and notified the advertisers to withdraw them within a week.



**“SAVE VEGETABLE FROM COVID-19: FSSAI ने बताया सब्जी को कोरोना प्रूफ करने का तरीका”**

Monday, July 27, 2020

**खाद्य सुरक्षा को लेकर जांच और जागरूकता का प्रसार करनेवाले FSSAI की तरफ से सब्जियों को सही तरीके से धोने की विधि बताई गई है ताकि उनकी गुणवत्ता भी प्रभावित ना हो...**

कोरोना संक्रमण के प्रभाव से सब्जियों को बचाने के लिए भारतीय खाद्य सुरक्षा और मानक प्राधिकरण (FSSAI) की तरफ से भारतीयों के लिए कुछ गाइडलाइन्स जारी की गई हैं। इनके जरिए भारतीय लोगों को संक्रामक कोरोना वायरस के जरिए फैलनेवाली बीमारी कोविड-19 से बचने के लिए जागरूक करने का प्रयास किया गया है। आप भी जानें कि आखिर सब्जी धोने का सही तरीका क्या है ताकि उसे कोरोना मुक्त बनाया जा सके...

**एक्सपर्ट्स लगातार दे रहे हैं सलाह**



-कोरोना वायरस का संक्रमण शुरू हुए 7 महीने से अधिक वक्त हो गया है। इस वायरस की शुरुआत से लेकर अब तक लगातार इसके बारे में नई-नई जानकारियां सामने आ रही हैं। इन्हीं जानकारियों के आधार पर हेल्थ एक्सपर्ट्स की तरफ से लगातार सेफ्टी टिप्स बताए जा रहे हैं। ताकि अधिक से अधिक संख्या में लोगों को इस वायरस की चपेट में आने से बचाया जा सके।

## क्या सब्जियों को डिटर्जेंट से धोना चाहिए?

-हेल्थ एक्सपर्ट्स की तरफ से जब बार-बार हाथ धोने और मास्क का उपयोग करने की सलाह दी जाती है। तथा बाहर से लाई हुई हर चीज को सेनिटाइज करने के लिए कहा जाता है, ऐसे में उनके सामने लगातार यह सवाल भी आ रहा है कि क्या सब्जियों को सामान्य पानी से धुलने पर वायरस निकल जाएगा या इन्हें डिटर्जेंट से धुलना ठीक होगा? आइए, यहां जानते हैं इस सवाल के जवाब में Food Safety and Standards Authority of India की तरफ से क्या कहा गया...

## FSSAI ने दिए ये 5 टिप्स

-जिस पैकेट में आपने विक्रेता से सब्जियां खरीदी हैं, उस पैकेट को घर पर लाने के बाद कुछ समय लिए अलग रख दें। साथ ही इसमें से सब्जियों को निकालकर धुलने का कार्य किया जा सकता है। बेहतर होगा कि इन साग-सब्जियों की साफ-सफाई करने के बाद ही आप खुद नहाने जाएं।

### गुनगुने पानी का उपयोग करें

-FSSAI के अनुसार सब्जियों को धुलने के लिए गुनगुने पानी का उपयोग करना चाहिए। जबकि बरसात के मौसम में आप सब्जियों की अतिरिक्त सुरक्षा और सफाई के लिए इन्हें धुलते समय पानी में 50ppm क्लोरीन की सिर्फ एक बूंद का उपयोग कर सकते हैं।

### इनका उपयोग नहीं करना है

-डिटर्जेंट कपड़े साफ करने के लिए होता है और किटाणुनाशक फ्लोर, फर्नीचर आदि की सफाई के लिए। वहीं सैनिटाइजर हाथों और त्वचा के लिए अधिक कारगर होता है। सब्जियों पर इनका उपयोग करने से सब्जी का स्वाद और गुणवत्ता प्रभावित हो सकते हैं। इसलिए सब्जियों पर इनका उपयोग ना करें।

### इस बात से परेशान ना हों

-अगर आपने सब्जियों को सही तरीके से साफ कर लिया है तो इस बात के लिए परेशान होने की बिल्कुल जरूरत नहीं है कि आप इन्हें रेफ्रिजरेटर या फ्रिज में स्टोर कर सकते हैं या नहीं। अगर आपको ऐसी सब्जियां स्टोर करनी हैं, जो सामान्य तापमान पर भी लंबे समय तक ठीक रह सकती हैं तो इन्हें फ्रिज में रखने की कोई जरूरत नहीं है। फ्रिज और वायरस से सुरक्षा का कोई कनेक्शन नहीं है।

# DECCAN Chronicle

## “MODERN’S ‘IMMUNO BREAD’ PULLED OUT OF SHELVES”

By DC | Thursday, July 30, 2020

*Several food items are making claims of boosting immunity to ward off the coronavirus*

Hyderabad: Looking to boost your immunity to take on Covid-19, or at least prepare for a good fighting chance to keep the coronavirus at bay? It is taking multivitamins every day for some. Or traditional concoctions with spices and herbs from the kitchen for others. While popping vitamin pills has become part of daily regimen for millions, there have been other unconventional immunity boosters that have made it to the store shelves, including the likes of branded honey and cooking oils. Some have stayed. The others have disappeared after a brief presence.

Among such products that were shortlived on the store shelves was bread, including one manufactured by Modern Foods. The ‘immuno bread’ that was supplied to stores in the city at Rs 45 for a 400-gm loaf in the middle of this month was pulled out by the company after the Food Safety and Standards Authority of India (FSSAI) sought to check on the veracity of the claims made by one of the country’s oldest bakers with manufacturing units in several cities.

The bread on its packaging had the line ‘Ayush Ministry recommended immunity ingredients now in bread’, printed. It was learnt the FSSAI southern region office based in Chennai collected loaf samples from Chennai and other places to check on the claims made by the manufacturer.

This is not the only bread to make such claims. A Ludhiana-based company introduced in May its own immunity boosting version of bread. While the version offered by Modern Foods had turmeric, ginger, clove, black pepper, cinnamon, cumin and jaggery, as ‘immunity boosters’, the ‘Nu Health’

bread introduced by Bonn based out of Ludhiana listed turmeric, black pepper, oregano, sunflower seeds, pumpkin seeds, cumin and ginger 'to boost your immune system.'

Ever since Covid-19 took hold in the country, people appear to have rediscovered the importance of developing general immunity and this pursuit has resulted in practical daily shortages of multivitamins, zinc and Vitamin D supplements country as doctors have been speaking about how these may help people stave off the coronavirus. The Ayurdeva major Patanjali, which announced amidst much fanfare its 'Coronil' claiming that it 'cured' people of Covid-19, backtracked and later claimed that its product was an 'immunity booster and cough and fever 'cure'.

# **Eat Right India Features**



## LIST OF ERC'S TILL DATE:

### UNIVERSITIES/ SCHOOLS/ COLLEGES:

- MIT University SRM, Loni, Pune.
- Indian Institute of Technology, Roorkee.
- Lal Bahadur Shastri National Academy of Administration, Mussoorie.
- Indian Institute of Technology, Gandhinagar Nirma University.
- Gujarat Forensic Science University IIM, Ahmedabad.
- Dhirubhai Ambani Institute Of Information And Communication Technology (DA-IICT) Gandhinagar.
- RMK College Of Engineering And Technology, Thiruvallur.
- RMK Residential School, Thiruvallur.
- RMK Engineering College, Thiruvallur.
- RMD Engineering College, Thiruvallur.
- Post Graduate Government College for Girls, Chandigarh.

### CORPORATES:

- Mercedes-Benz India Pvt. Ltd., Pune
- Marico Ltd., Head Office, Kalina, Mumbai
- Marico Ltd., R & D Centre, Andheri, Mumbai
- Jotun India Private Limited, Pune
- Wipro Sarjapur, Bengaluru
- Unilever ETSC, Bengaluru
- Intuit India Product Development Center Pvt. Ltd, Bengaluru
- ITC Limited, Foods Division, ICMF - Mysuru
- ITC Limited, Foods Division, Malur
- HCL, Noida
- Genpact, Gurugram
- Hyundai Motor India Ltd, Kancheepuram
- HCL Technologies Pvt Ltd
- Nestle India Ltd, Goa
- ITC limited, Kapurthala



Initiative of the Month:  
Eat Right Campus

## Eat Right Campus: Your second home that ensures you eat right

**Apart from your own home, at which place do you eat most frequently on a daily basis?**

If you think about it, it is likely to be your office, college or an institution that you visit regularly. In today's fast-paced environment, a large number of working professionals and students are spending the majority of their time at the workplace or college campus. The long working hours, classes or client meetings and short deadlines are only increasing the time spent in these places with little time left for eating healthy or exercising. Hospitals and call centers have workers who spend entire days and even nights working, often at the cost of their health. When we are at work, we are not always mindful of what we eat or drink, often resorting to unhealthy food, drinking excessive tea or coffee or even skipping meals altogether.

**Do we ever give a thought to what this is doing to our health when we need to perform our best?**

It is evident that most people eat at least one meal in these campus settings, if not more. Many workers at offices, colleges, institutions and hospitals bring packed lunches from home or use home-based services like the dabba-system. Often, people eat in canteens or use catering and food delivery services. Sometimes they visit restaurants, cafes and food vendors in or near the campus area. Many factors affect our food choices whether we bring food from home or eat in a canteen or restaurant. Social milieu, food trends, work or college culture, group affiliations and peers, conversations, availability and affordability of food options, convenience, schedules and the overall physical environment of the campus, all influence our food choices. While we have some control over the food we bring from home, when we eat outside however we are at the mercy of what is available and accessible to us.

### Case Study

#### Lal Bahadur Shastri National Academy of Administration (LBSNAA), Mussoorie

One of the first Eat Right Campuses to be recognized on June 07, 2019, they have not only got the Hygiene Rating of their canteen done but have taken additional steps such as replacing plastic bottles with personalised steel bottles for officer trainees, introducing healthy snacks such as sprouts/chanana instead of fried items, adopting a healthy menu with varied menus from different parts of the country, putting posters on healthy habits in the premises for awareness generation and conducting sessions with nutritionists for officers in the institute.

## EXPERIENCE SHARING BY AWARDED CAMPUSES:

**IIT GANDHINAGAR,  
PROF SUDHIR K JAIN,  
DIRECTOR, IITGN**

"The Institute has always followed the core policy of students-first. All of our efforts and initiatives focus on the well being and betterment of our students, faculty and the community. The conscious efforts made by the institute to ensure healthy, nutritious and safe food for all is one of them and we are proud to implement Eat Right Campus initiative here at our campus"

**WIPRO SARJAPUR,  
BENGALURU,  
MUKTA PANT, LOCATION  
HEAD FACILITIES  
MANAGEMENT GROUP**

"The Eat Right Campus certification for Wipro Sarjapur Campus, has enhanced our focus on promoting safe, healthy and sustainable food for our employees. We follow all compliance and safety norms while preparing a healthy menu with local and seasonal items. Our internal stakeholders have appreciated our standards of food and sustainable waste management. Eating right makes employees happy and increases their productivity, which in turn, positively impacts our service partners."

Then, how do we ensure that the food we eat in campuses is safe and healthy, given that diet-related diseases such as obesity, diabetes, high blood pressure, heart diseases are rising at an alarming rate?

In order to support campuses across the country to nudge them to ensure the availability of safe and healthy food for their employees, students, patients, inmates etc, the Food Safety and Standards Authority of India (FSSAI) has introduced a nation-wide programme called the 'Eat Right Campus'. Under this framework, benchmarks have been created on four different parameters based on which campuses are evaluated and certified as 'Eat Right Campus'.

These parameters include food safety measures, steps to ensure provision of healthy and environmentally sustainable food and building awareness among the individuals in the campus to make the right food choices. A detailed checklist has been created based on these parameters, outlining the best practices to be followed by the campus. These practices include mandatory steps such as licensing and registration of food service providers in the campus and compliance to food safety and hygiene standards as per Schedule 4 of the Food Safety and Standards (FSS) Act, 2006. It also includes steps to create an environment of safe, healthy and sustainable eating habits such as promoting local and seasonal food, limiting unhealthy food choices and mass awareness activities.

Once enrolled in this programme, a campus first undergoes a self-assessment or a third-party audit by an FSSAI empaneled agency based on this checklist to identify gaps and areas of improvement. The campus administration then takes steps to address these gaps. A critical step of this process includes training of food handlers in the campus through FSSAI's Food Safety Training and Certification (FoSTaC) Programme. Once these improvements are made, the campus undergoes a third-party audit by the same FSSAI-empaneled agency and is given a rating on a five-star scale. If a campus scores three or more stars, it is certified as an 'Eat Right Campus'. The certification is valid for two years. In order to ensure that these best practices continue, the campus appoints a nodal person to oversee these efforts.

In addition, an online portal (<https://eatrightindia.gov.in/EatRightCampus/home>) has also been created on which any campus that wishes to enroll in this programme can register, upload its documents and track its progress online. This portal also provides a list of FSSAI-empaneled third-party audit agencies, FoSTaC training information, and awareness material such as posters and healthy recipes.

### Case Study

#### Indian Institute of Technology, Gandhinagar

IIT Gandhinagar became India's first educational institute to receive Eat Right Campus Award from FSSAI with a five-star rating. All the mess, food joints and canteens within the campus are licensed/registered by the Food and Drug Control Administration (FDCA) Gujarat, food handlers and helpers are trained by FSSAI empaneled training partner and audited by an empaneled third-party auditing agency.

## IMPLEMENTATION PARTNERS:

**HINDUSTAN UNILEVER,  
MR. SOURAV  
CHATTERJEE,  
NATIONAL MANAGER -  
ALTERNATE CHANNELS**

"HUL Teams have always had a good engagement with Corporate & Education Campuses. Being an implementation partner for various 'Eat Right India' initiatives, post the conceptualization of Eat Right Campus, HUL team reached out to various campus managements on the same. We detailed the entire concept and how this accreditation will help create awareness, thereby raising the bar on food safety & personal hygiene among all campus inmates including non-employees. It was a great learning experience for all, as we embarked on the ERC Journey with larger campus teams (Included student & teacher representatives in case of Education) , FSSAI HQ Leads, FSSAI Training & Audit partners.

It was excellent display of teamwork dedicated to the mission that enabled us to complete the process by overcoming all challenges, and seeing the campuses getting awarded. We were privileged to work with Wipro Campus Sarjapur, HCL Campus Noida, Genpact Gurugram & Indian Institute of Technology Roorkee in this mission.

As an Implementation partner, we believe, that herein the Key to success lies in creating a 'Crack Team' with the campus management, which then works with dedication on targets and timelines."

The Eat Right Campus certification recognizes the efforts of the campus, adds prestige and brand value to its name and enables it to inspire others to adopt these best practices. In particular, it provides a unique opportunity to workplaces to showcase their efforts around employee health and well being. This serves as a key incentive to attract new talent and top performers and thereby boosting high quality recruitment and employee performance. Investing in the health and well being of employees also reduces absenteeism and healthcare costs and ultimately serves to build the reputation of the organization. Many workplaces strive to acquire a high rank in global workplace-rating indices. The Eat Right Campus certification similarly aims to create a sense of competition among campuses across the country to motivate them to raise the standards of food safety, nutrition and food sustainability.

Eat Right Campus has been gaining momentum since its launch in 2019. On the first World Food Safety Day, 7th June 2019, seven campuses were awarded the Eat Right Campus certification by Dr. Harsh Vardhan, Hon'ble Minister of Health and Family Welfare at FSSAI. The following campuses were recognized for their exemplary standards- IIT Gandhinagar, IIT Roorkee, LBSNAA, Mussourie, Unilever, Bengaluru, Wipro, Bengaluru, HCL Noida and Genpact, Gurugram. Since then, several campuses, totaling 28 have been awarded Eat Right Campus certificates and 30 are in the pipeline. As this initiative grows to include all campuses in the country, it will contribute to the productivity and economic growth of the country while also safeguarding people's health.

**MARICO LIMITED,  
DR. PRABODH HALDE,  
REGULATORY  
HEAD**

"Marico has been a key implementation partner for the Eat right program from the inception and we are working with FSSAI and Local FDA for promoting this program. As part of our Corporate Social Responsibility efforts, last year Marico worked on eat Right Campus projects at Maharashtra and Gujarat state. In one year with help of FSSAI, FDA Maharashtra and FDC Gujarat, we could achieve 4 certifications at Gujarat. 5 more campuses are in progress at Maharashtra that includes universities, research institutions, IIMs and schools/colleges. In most of these places, Training and Pre audit has been completed and final audit will be completed soon. Marico has also completed the Eat right certification for its own offices at Mumbai ( R&D Centre and Head Office at Mumbai). It has been a great learning experience as an implementation partner and we are very thankful to FSSAI for giving us such a great opportunity to support the Eat Right Programs, and contributing towards development of the 'Eat Right Culture' in every sphere of life, touching thousands of people with ERC initiative"



# ERC: Ensures the availability of safe and healthy food

*The ERC certification recognizes the efforts of the campus, adds prestige and brand value to its name and enables it to inspire others to adopt these best practices. In particular, it provides a unique opportunity to workplaces to showcase their efforts around employee health and wellbeing.*

**A**part from your own home, at which place do you eat most frequently on a daily basis? If you think about it, it is likely to be your office, college or an institution that you visit regularly. In today's fast-paced environment, a large number of working professionals and students are spending the majority of their time at the workplace or college campus. The long working hours, classes or client meetings and short deadlines are only increasing the time spent in these places with little time left for eating healthy or exercising. Hospitals and call centers have workers who spend entire days and even

nights working, often at the cost of their health. When we are at work, we are not always mindful of what we eat or drink, often resorting to unhealthy food, drinking excessive tea or coffee or even skipping meals altogether. Do we ever give a thought to what this is doing to our health when we need to perform our best?

It is evident that most people eat at least one meal in these campus settings, if not more. Many workers at offices, colleges, institutions and hospitals bring packed lunches from home or use home-based services like the dabba-system. Often, people eat in canteens or use catering and food delivery services. Sometimes they visit restaurants, cafes and food vendors in or near the campus area. Many factors affect our food choices whether we bring food from home or eat in a canteen or restaurant. Social milieu, food trends, work or college culture, group affiliations and peers, conversations, availability and affordability of food options, convenience, schedules and the overall physical environment of the campus, all influence our food choices. While we have some control over the food we bring from home, when we eat outside however we are at the mercy of what is available and accessible to us. Then, how do we ensure that the food we eat in campuses is safe and healthy, given that diet-related diseases such as obesity, diabetes, high blood pressure, heart diseases are rising

“ In the next two years, we plan to scale up the initiative in a big way across the country. FSSAI is engaging various institutions of national importance, government colleges, universities, IITs, IIMs, hospitals, and Central government ministries, to enrol them into the programme. Additionally, FSSAI is working with industry associations such as CII (Confederation of Indian Industry), FICCI (Federation of Indian Chambers of Commerce and Industry), ASSOCHAM (Associated Chambers of Commerce and Industry of India) and NASSCOM (National Association of Software and Service Companies) to enrol most of the bigger campuses, to begin with, and reach out to other corporates as we move forward. Finally, States will further engage with local campuses for enrolment. Therefore, we expect this initiative to grow exponentially in the coming years.”



- Arun Singhal,  
CEO, FSSAI, New Delhi





## List of ERC

### Universities/ Schools/ Colleges:

- MIT University SRM, Loni, Pune
- Indian Institute of Technology, Roorkee
- Lal Bahadur Shastri National Academy of Administration, Mussoorie
- Indian Institute of Technology, Gandhinagar
- Nirma University
- Gujarat Forensic Science University
- IIM, Ahmedabad
- Dhirubhai Ambani Institute of Information and Communication Technology (DA-IICT) Gandhinagar
- RMK College of Engineering and Technology, Thiruvallur
- RMK Residential School, Thiruvallur
- RMK Engineering College, Thiruvallur
- RMD Engineering College, Thiruvallur
- Post Graduate Government College for Girls, Chandigarh

### Corporates

- Mercedes-Benz India Pvt. Ltd., Pune
- Marico Ltd., Head Office, Kalina, Mumbai
- Marico Ltd., R & D Centre, Andheri, Mumbai
- Jotun India Private Limited, Pune
- Wipro Sarjapur, Bengaluru
- Unilever ETSC, Bengaluru
- Intuit India Product Development Center Pvt. Ltd, Bengaluru
- ITC Limited, Foods Division, ICMF-Mysuru
- ITC Limited, Foods Division, Malur
- HCL, Noida
- Genpact, Gurugram
- Hyundai Motor India Ltd, Kancheepuram
- HCL Technologies Pvt Ltd
- Nestle India Ltd, Goa
- ITC limited, Kapurthala



“HUL Teams have always had a good engagement with Corporate & Education Campuses.



Being an implementation partner for various 'Eat Right India' initiatives, post the conceptualization of Eat Right Campus, HUL team reached out to various campus managements on the same. We detailed the entire concept and how this Accreditation will help create awareness, thereby raising the bar on food safety & personal hygiene among all campus inmates including non-employees. It was a great learning experience for all, as we embarked on the ERC Journey with larger campus teams (Included student & teacher representatives in case of Education, FSSAI HQ Leads, FSSAI Training & Audit partners. It was excellent display of teamwork dedicated to the mission that enabled us to complete the process by overcoming all challenges, and seeing the campuses getting awarded. We were privileged to work with Wipro Campus, Sarjapur, HCL Campus, Noida, Genpact in Gurugram & Indian Institute of Technology, Roorkee in this mission. As an Implementation partner, we believe, that herein the Key to success lies in creating a 'Crack Team' with the campus management, which then works with dedication on targets and timelines.”

- Sourav Chatterjee,

National Manager - Alternate Channels,  
Hindustan Unilever, Mumbai

“The Institute has always followed the core policy of students-first. All of our efforts and initiatives



focus on the wellbeing and betterment of our students, faculty and the community. The conscious efforts made by the institute to ensure healthy, nutritious and safe food for all is one of them and we are proud to implement Eat Right Campus initiative here at our campus.”

- Prof Sudhir K Jain,

Director, IIT Gandhinagar

### Resources: ERC brochure

**Eat Right Campus**

Knowledge people consume at least one meal in canteens/caterers after they leave for home either to college, university, office, hospital, etc. Therefore, it is important to ensure that the food being served there is safe and hygienic. To address this, FSSAI has started an Eat Right Campus (ERC) initiative which will enable these places or campuses to provide safe food and healthy diets to their premises. It is a certification program where campuses are awarded with a star rating on a scale of 1 to 5.

**Who can apply?**

- Hospital
- Workplace
- Jails
- Tea Estate
- Academic Institutes
- Military Establishments

**Certification Process**

- 01 Enrollment
- 02 Self-Assessment
- 03 Training
- 04 Final Audit
- 05 Certification

Food Business within the campus should be licensed/registered under FSS Act, 2006

**Stakeholders**

- State/UT Food Safety Department
- Training Partners
- Auditing Agencies
- Corporate/Funding Partners
- Campuses

**Audit Parameters**

<b>Eat Safe 50%</b>	Ensure food safety and hygiene in both catering and retail outlets on campus
<b>Eat Healthy 20%</b>	Availability of healthy diets on campus, use of fortified foods, promotion of local and seasonal foods and limiting foods high in fat, sugar and salt.
<b>Eat Sustainably 20%</b>	Minimizing plastic use, reducing food waste, repurposing used cooking oil and water conservation.
<b>Building Awareness 10%</b>	Engagement activities to build awareness and creating an enabling environment for a culture of eating right.

**Contact Us**

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### Posters

at an alarming rate?

In order to support campuses across the country to nudge them to ensure the availability of safe and healthy food for their employees, students, patients, inmates etc., the Food Safety and Standards Authority of India (FSSAI) has introduced a nation-wide programme called the 'Eat Right Campus' (ERC). Under this framework, benchmarks have been created on four different parameters based on which campuses are evaluated and certified as 'Eat Right Campus'. These parameters include food safety measures, steps to ensure provision of healthy and environmentally sustainable food and building awareness among the individuals in the campus to make the right food choices.

A detailed checklist has been created based on these parameters, outlining the best practices to be followed by the campus. These practices include mandatory steps such as licensing and registration of

After declaring Govt. Post Graduate College of Girls, Sector-II, Chandigarh as first Eat Right Campus



of Chandigarh, it has been observed that this has boosted up the confidence amongst students and even among the Food Business Operators running business in the college premises about the safety of food served to the students and maintenance of hygienic condition in the campus. Regular monitoring by the Food Safety Department and by the college coordinators to maintain the status has improved the conditions and quality of food available in the campus and has also set an example for the rest of the industry to follow the same practice in their respective institution for the wellbeing of their people. It's one of the best initiatives of FSSAI and is the right approach towards maintaining a healthy and clean environment in any institution or campus."

- Sukhwinder Singh,  
Designated Officer, FDA Chandigarh  
Administration, Chandigarh

food service providers in the campus and compliance to food safety and hygiene standards as per Schedule 4 of the Food Safety and Standards (FSS) Act, 2006. It also includes steps to create an environment of safe, healthy and sustainable eating habits such as promoting local and seasonal food, limiting unhealthy food choices and mass awareness activities.

Once enrolled in this programme, a campus first undergoes a self-assessment or a third-party audit by an FSSAI empaneled agency based on this checklist to identify gaps and areas of improvement. The campus administration then takes steps to address these gaps. A critical step of this process includes training of food handlers in the campus through FSSAI's Food Safety Training and Certification (FoSTaC) Programme. Once these improvements are made, the campus undergoes a third-party audit by the same FSSAI-empaneled agency and is given a rating on a five-star scale. If a campus scores three or more stars, it is certified as an 'Eat Right Campus'. The certification is valid for two years. In order to ensure that these best practices continue, the campus appoints a nodal person to oversee these efforts.

In order to guide and support campuses across the



“The Eat Right Campus certification for Wipro Sarjapur Campus, has enhanced our focus on promoting safe, healthy and sustainable food for our employees. We follow all compliance and safety norms while preparing a healthy menu with local and seasonal items. Our internal stakeholders have appreciated our standards of food and sustainable waste management. Eating right makes employees happy and increases their productivity, which in turn, positively impacts our service partners.”



- Mukta Pant,  
Location Head-Facilities Management Group,  
Wipro Sarjapur, Bengaluru

country to adopt this programme, various resources have been created. A comprehensive resource book, 'The Orange Book', has been developed in consultation with experts in the area of food safety and nutrition. This book explains how to implement the best practices outlined in the checklist and provides various additional suggestions to improve the standard of food in the campus. It also contains useful tips for individuals in the campus on healthy eating habits and making the right food choices. In addition, an online portal has also been created on which any campus that wishes to enroll in this programme can register, upload its documents and track its progress online. The portal also provides a list of FSSAI-empaneled third-party audit agencies, FoSTaC training information, and awareness material such as posters and healthy recipes.

The ERC certification recognizes the efforts of the campus, adds prestige and brand value to its name and enables it to inspire others to adopt these best practices. In particular, it provides a unique opportunity to workplaces to showcase their efforts around employee health and wellbeing. This serves as a key incentive to attract new talent and top performers and thereby boosting high quality recruitment and employee performance. Investing in the health and wellbeing of employees also reduces absenteeism and healthcare costs and ultimately serves to build the reputation of the organization. Many workplaces strive to acquire a high rank in global workplace-rating indices. The ERC certification similarly aims to create a sense of competition among campuses across the country to motivate them to

“Marico has been a key implementation partner for the Eat right programme from the inception and we are working with FSSAI and Local FDA for promoting this programme. As part of our Corporate Social Responsibility efforts, last year Marico worked on Eat Right Campus projects at Maharashtra and Gujarat state. In one year with help of FSSAI, FDA Maharashtra and FDC Gujarat, we could achieve 4 certifications at Gujarat. 5 more campuses are in progress at Maharashtra that includes universities, research institutions, IIMs and schools/colleges. In most of these places, Training and Pre audit has been completed and final audit will be completed soon. Marico has also completed the ERC certification for its own offices at R&D Centre and Head Office at Mumbai). It has been a great learning experience as an implementation partner and we are very thankful to FSSAI for giving us such a great opportunity to support the Eat Right Programmes, and contributing towards development of the 'Eat Right Culture' in every sphere of life, touching thousands of people with ERC initiative.”



- Dr Prabodh Halde,  
Regulatory Head, Marico Limited, Mumbai

raise the standards of food safety, nutrition and food sustainability.

Eat Right Campus has been gaining momentum since its launch in 2019. On the first World Food Safety Day, June 7, 2019, seven campuses were awarded the ERC certification by Dr Harsh Vardhan, Minister of Health and Family Welfare at FSSAI. The following campuses were recognized for their exemplary standards- IIT (Gandhinagar), IIT (Roorkee), Lal Bahadur Shastri National Academy of Administration (LBSNAA), (Mussourie), Unilever (Bengaluru), Wipro (Bengaluru), HCL (Noida) and Genpact (Gurugram). Since then, several campuses, totaling 28 have been awarded Eat Right Campus (ERC) certificates and 30 are in the pipeline. As this initiative grows to include all campuses in the country, it will contribute to the productivity and economic growth of the country while also safeguarding people's health. **NS**

FSSAI Team